

Egg Bhurji Recipe

Ingredients:

Eggs – 3, beaten
Green Peas – 3 to 4 tblsp
Onion – 1, small, finely chopped
Green Chillies – 1, chopped
Tomato – 1, small, chopped
Garam Masala Powder – 1/4 tsp
Ginger Paste – 1/2 tsp
Red Chilli Powder – 1/2 tsp
Oil – 1 1/2 tblsp
Coriander Leaves – few, chopped
Salt as per taste



Method:

- ❖ Add salt and red chilli powder to the eggs.
- ❖ Beat well and keep aside.
- ❖ Heat oil in a pan.
- ❖ Add green chillies, onions and ginger paste.
- ❖ Fry till the onions turn golden brown.
- ❖ Add the tomatoes and cook till tender.
- ❖ Now add the peas and cook for 2 minutes or till peas turn tender.
- ❖ Pour the egg and mix well.
- ❖ Keep stirring till the eggs are cooked and turn light brown.
- ❖ Sprinkle garam masala powder.
- ❖ Garnish with coriander leaves.
- ❖ Serve.